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China - Peoples Republic of

Post: Beijing

National Food Safety Standard-Pathogen Limits for Food

Report Categories:

Food and Agricultural Import Regulations and Standards - Certification

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Report Highlights:

On October 16, 2012, China notified to the WTO a National Food Safety Standard – Pathogen Limits for Food as SPS/N/CHN 544. The standard stipulates pathogen limits for food, and sets a date for final comments submission of December 15 2012. The proposed date of entry into force is to be determined.

This report is an INFORMAL translation of this document. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn

General Information: BEGIN TRANSLATION

National Food Safety Standard

PROLOGUE

This Standard is the genearl standard of pathogen limits in food.

This Standard lists indexes of pathogen that bear higher risks to public health; the following factors were considered in setting the limits:

- Evidences of actual /potential harm to health by pathogen and its metabolite;
- Status of pathogen in raw materials;
- Impacts that food processing may have on pathogen;
- Changes of pathogen in storage, distribution and consumption;
- Consumer groups of pathogen;
- Cost /profit analysis on pathogen indexes;

NATIONAL FOOD SAFETY STANDARD PATHOGEN LIMITS FOR FOOD

1. Scope

The standard provided for indexes of food pathogen, its limits and inspection methods;

- 1. Principles of Application
 - 1. Whether or not this Pathogen Limits applied, entities that involved in food manufactuering, processing, operation should adopt controlling measures to reduce pathogen for lower possibilities of risks.
 - 2. Food category determins the eligible pathogen limits, and the food categories only applies to this standard. Limits on one food category should applied to all foods of one

category unless otherwise provided for.

2. Indexes

3.1 Please refer to Table 1 for "Limits of Pathogen for Food".

TABLE1: Limits of Pathogen for Food

FOOD CATEGORY	INDEX OF PATHOGEN	SAMPLING METHOD & LIMITATION (ALL AT /25g OR /25ml UNLESS SPECIFIED)				INSPECTIO N METHOD	NOTES
			c	m	M	GD 4700 4	
Meat Products Meat product - Cooked Meat product - Raw	Salmonella	5	0	0	-	GB 4789.4	4
	Listeria Monocytogenes	5	0	0	-	GB 4789.30	-
	Stanphylococcu s Aureus	5	1	100 CFU/g	1000CFU/g	GB 4789.10, second method	
	Colon Bacillus O157:H7	5	0	0	-	GB/T 4789.36	Only applies to cooked /raw beef products
	Salmonella	5	0	0	-	GB 4789.4	
Marine Products Marine product - Cooked Marine product - Fresh Packed Algae Products	Vibrio Parahaemolyticu s	5	1	100 MPN/g	1000 MPN/g	GB/T 4789.7	-
	Staphylococcus Aureus	5	1	100 CFU/g	1000 CFU/g	GB 4789.10, second method	Only applied to packed algae products.
Packaged Egg Products(includin g reformed eggs)	Salmonella	5	0	0	-	GB 4789.4	-
Grains & Cereal	Salmonella	5	0	0	-	GB 4789.4	-

Products Grains Cooked Grains Cooked Grain/Flour (With Fillings) Instant Rice /Noodle Baked and Fried Food Packed Soybean Food Soybean food – Fermented Soybean food – Non- fermented	Stanphylococcu s Aureus	5	1	100 CFU/g	1000 CFU/g	GB 4789.10 , second method	
Chocolate & Cocoa	Salmonella	5	0	0	-	GB 4789.4	-
	Salmonella	5	0	0	-	GB 4789.4	
D 1 16 4	Stanphylococcu s Aureus	5	1	100 CFU/g (mL)	1000 CFU/g (mL)	GB 4789.10 , second method	-
Packaged fruits & vegetables (including ready- to-eat items)	Colon Bacillus O157:H7	5	0	0	-	GB/T 4789.36	Only applied to ready-to- eat fruits and vegetables
Soft drink &	Salmonella	5	0	0	-	GB 4789.4	
frozen products Drinks (Bottled water & sodas not included) Frozen Drinks Ice Cream Ice Cream Bars/Shakes Flavored ice /Ice blocks	Stanphylococcu s Aureus	5	1	100 CFU/g(mL)	1000 CFU/g(mL)	GB 4789.10 , second method	-
Packaged Seasoning Sauce & Paste Aquatic	Salmonella Stanphylococcu s Aureus	5	2	0 100 CFU/g(mL	- 10000 CFU/g(mL	GB 4789.4 GB 4789.10, second method	-

Seasoning Compound Condiment	Vibrio Parahaemolyticu s	5	1	100 MPN/g(mL)	1000 MPN/g(mL)	GB/T 4789.7	Only applied to aquatic seasoning.
Nuts & Seeds Nuts & seeds paste (Sauce) Other nuts & seeds	Salmonella	5	0	0	-	GB 4789.4	-

END OF TRANSLATION